

SPS REGULATIONS EXERCISE 2

Multiple Choice Questions

1. The SPS regulations:
 - a. Require establishments to develop, implement, and maintain written procedures it conducts daily, before and during operations, to prevent product from direct contamination and adulteration.
 - b. Address areas or conditions in and around the establishment that may result in insanitary conditions that could lead to the adulteration of product.
 - c. Cover the scheduled, daily pre-operational and operational cleaning and sanitation of equipment and surfaces that directly contact product.
2. The grounds and pest control performance standard requires the establishment to:
 - a. Store useful materials and equipment in an orderly manner on elevated racks at least 12 inches high outside the plant.
 - b. Have a pest management program in place to prevent the harborage and breeding of pests on the grounds and within the plant.
 - c. Provide concrete paving extending at least 20 feet from the building, at loading docks, livestock chutes, or other areas where vehicles or loaded and unloaded.
3. Which of the following statements regarding the grounds and pest control performance standard is **true**?
 - a. The plant does not have to prevent potential sources of product contamination or adulteration if the source originates from conditions outside the official premises of the plant.
 - b. The plant's pest management program must be a written document.
 - c. Documents supporting the safe and effective use of a pest control substance must be on file at the plant and available for FSIS review.
 - d. Pest control substances used on the official premises must be approved by FSIS prior to use.

4. Which of the following statements is **not** found in the performance standard for construction?
 - a. Doors and door jambs that may contact product must be clad with a rust-resistant metal, e.g., stainless steel, with tightly soldered or welded seams, and the juncture of the door jamb sealed with an effective sealing compound.
 - b. Establishment buildings, including their structures, rooms, and compartments, must be of sound construction and in good repair.
 - c. Walls, floors, ceilings, doors, windows, and other outside openings must be constructed and maintained to prevent the entrance of vermin.
 - d. Walls, floors, and ceilings within establishments must be built of durable materials impervious to moisture.
5. The lighting performance standard requires the establishment to:
 - a. Provide a minimum of 50 footcandles of shadow-free light in areas where food is processed, handled, stored, and examined.
 - b. Cover light bulbs, fixtures, skylights, or other glass suspended over exposed food in any stage of preparation with a nonshattering protective shield, or provide safety-type light bulbs.
 - c. Provide lighting intense enough to allow both plant and inspection personnel to determine if sanitary conditions are maintained and that product is not adulterated in areas where food is processed, handled, stored, and examined.
 - d. Provide a minimum of 30 footcandles of shadow-free light in areas where food is processed, handled, stored, and examined so that both plant and inspection personnel can determine if sanitary conditions are maintained and that product is not adulterated.
6. The ventilation performance standard requires the establishment to:
 - a. Prevent all odors and vapors in production areas.
 - b. Control odors, vapors, and condensation to prevent product adulteration.
 - c. Prevent the formation of any condensation inside the plant.

7. Which of the following statements is **not** found in the performance standard for plumbing?
- a. The plant's plumbing system must provide adequate floor drainage in all areas where floors are subject to flooding-type cleaning.
 - b. The plant's plumbing system must prevent sewer gases from entering the plant.
 - c. Hot and cold water outlets must be equipped with functioning mechanical anti-backflow devices.
 - d. The plant's plumbing system must properly convey sewage and liquid disposable water from the plant.

Matching Question

Match the statement in the left column with the correct term in the right column.

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| _____ The dispersal of insecticides into the air of a specific space/room by foggers, misters or aerosol devices. | |
| _____ A short length of capped pipe extending from a tee. | |
| _____ An actual or potential link between the potable water supply and a source of contamination (sewage, waste water, etc.). | A. Official Premises |
| _____ The boundaries of the plant and the limit of the CSI's inspection responsibilities. | B. Space Treatment |
| _____ Production rooms or production-related areas such as dry ingredient storage area, spice room, cooler, packaging material and container dry storage area, or any other area where meat and poultry product is accessible. | C. Backflow |
| _____ Electrical rooms, boiler rooms, maintenance rooms, welfare facilities, business offices, or similar places. | D. Processing Areas (Pesticide Application) |
| _____ Flow of water or other liquids that is opposite to the expected or intended direction. | E. Cross-Connection |
| _____ Admits atmospheric pressure to a piping system between the source of the pollution and the origin of the vacuum, thus preventing back-siphonage. | F. Dead-End Pipe |
| _____ Applying a liquid spray insecticide to hit the individual insect or treating a specific surface such as a floor-wall junction. | G. Surface Treatment |
| | H. Nonprocessing Areas (Pesticide Application) |
| | I. Vacuum Breaker |

Fill-in the Blank Questions

Refer to the module to fill in the blanks.

1. Pest control substances used must be _____ and _____ under the conditions of use and not be _____ or _____ in a manner that will result in the adulteration of product or the creation of insanitary conditions.
2. Establishments can process, handle, or store edible and inedible product in the same room as long as they are separated by _____ or _____ in a manner that prevents adulteration of the edible product.
3. Sewage must be disposed into a _____ separate from all other _____ or disposed of through other means sufficient to prevent backup of sewage into areas where product is processed, handled, or stored.
4. _____ installations where submerged water inlets are unavoidable must be equipped with _____ to protect the supply from contamination.